

5,000 to 6,000 feet, above Esperanza, on the railway from Bogota to Giradot. The canes reach a length of about 10 feet, and are more or less erect in habit. The flowers are small and white. The berries are produced in large clusters; individually they are one-half to three-quarters of an inch long, with the drupelets which compose them small, deep purple, and set closely together. The flavor of the ripe berry is sweet and pleasant." (Popenoe.)

Solanum sp. (Solanaceae), 51265. From Coban, Alta Verapaz, Guatemala. Seeds presented by Mr. Harry Johnson. "No. 586. 'Macui', in Kekchi dialect. Similar in habit and appearance to *S. douglasii*, of California, but more shrubby. The tender young tips, picked and sorted, the tougher stems being discarded, are widely used throughout this region as 'greens.' During the hot summer season vegetables become scarce, but the macui is always to be had. The macui greens have an excellent flavor, are said to have medicinal properties, and seem to have more 'body' than others. They are sometimes made into an omelet." (Johnson.)

Notes from Correspondents.

September 28, 1920, Mr. C. C. Shooter, Earleton, Fla., writes:

"In 1900, the Division of Pomology sent four young Mexican avocado seedlings (*Persea americana*) to Baron H. V. Luttichau, two of which he gave me. One of his died, the other is a large tree now, but has been considerably hurt by heavy wind. Some years later one of my trees died when transplanted. The other is now a large tree 35 feet high. The Von Luttichau tree and mine are the only trees in this part of the country. I regard this avocado as the greatest addition to our fruits that has ever been made, superior even to the peach or pear. It is more hardy, less likely to have the bloom cut by early frosts, and is freer from insects and disease than any other tree. Its economic value is immense, when it is considered that it can be used as a vegetable and pie fruit, especially where it is plentiful and cheap. It ships well, better than peaches; I have sent it every week to Binghamton, N. Y.; it arrived in perfect condition and kept for a week or ten days in the refrigerator. It may interest you to have a few recipes for cooking which we have tried out and found excellent.